



Small Plates

Oysters | ♦ MP

lemon tarragon fizz / grilled lemons
cranberry wine mignonette

Steak Tartare | 22

quail egg / garlic chips / parm frico / crostinis

Roasted Carrot Salad | 14

honey cranberry thyme roasted heirloom carrots
toasted hazelnuts / white balsamic ricotta
fennel seedlings / orange segments / fennel pollen

Scallops and Pork Belly | 22

pan seared scallops / confit pork belly
radish / roasted apple cardamom puree

Lamb & Mushrooms | 23

mushroom duxelle stuffed lamb loin
pomegranate lamb demi glace
grilled honey tarragon king mushrooms

Caesar Salad | 14

white anchovies / garlic caesar dressing
parmigiano reggiano

Wild Caught Lump Crab Cake | ♦ 28

grilled corn & bean succotash
crispy pancetta / cajun chipotle aioli

Sides

Grilled Broccolini | 9

lemon vinaigrette

Bacon Mac & Cheese | 9

slab bacon / grainy dijon

Balderson Smoked Cheddar & Chive Mashed Potato | 9

Roasted Fingerlings | 9

leeks / thyme / brown butter

Grilled Asparagus | 10

brown butter

Baby Carrots | 8

Bala cranberry honey / sage

JW Mushrooms and

Pearl Onions | 9

red wine herb glaze

Truffle Frites | 10

parmesan / truffle salt
scallions

Large Plates



8 oz Beef Filet | ♦ 60

12 oz New York Strip Loin | 53

16 oz Bone-In Ribeye | 58

26 oz Porterhouse | 85

Fresh Catch Of The Day | MP

ocean wise

Sauces and Butters

Truffle Butter

Peppercorn Demi | 3

Chimichurri

Bearnaise

Temperature Guidelines

RARE • red, cool centre MEDIUM RARE • red, warm centre
MEDIUM • warm, pink centre MEDIUM WELL • slightly pink centre WELL • cooked throughout

If you have any concerns regarding food allergies, please alert your server when ordering. Prices do not include applicable taxes and gratuity.

Guests on a dining package may choose one starter / one main course / one side / dessert / coffee, tea or soft drink.

Items marked with ♦ are available for an additional \$10.
The Porterhouse Steak is not available for dining packages.

